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PCT 427

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XP-002148191

AN - 1993-056484 [07]

AP - KR19900000403 19900115

PR - KR19900000403 19900115

TI - Prepn. of adlay tea - by steaming adlay, washing and drying,  
pre-roasting and mixing pre-roasted barley rice and soybean, roasting  
and pulverising

IW - PREPARATION ADLAY TEA STEAM ADLAY WASHING DRY PRE ROAST MIX PRE ROAST  
BARLEY RICE SOY ROAST PULVERISE

IN - CHOI C; KIM I

PA - (OTTO-N) OTTOGI FOOD CO

PN - KR9204882 B 19920622 DW199307 A23F3/34 000pp

ORD - 1992-06-22

IC - A23F3/34

FS - CPI

DC - D13

AB - KR9204882 An adlay tea is prepd. by (a) steaming adlay (I) and washing  
with cold water, (b) drying the obtd. (I) at 30-100 deg.C for 0.05-5  
hrs., (c) pre-roasting it, and mixing the pre-roasted barley, unhulled  
rice and soybean, (d) roasting the mixt. at 60-350 deg.C and 0.5-5  
hrs. and pulverising to obtain the 70-160 mesh powder, and (e) mixing  
30-60 wt.% of the obtd. powder with other additive.

- ADVANTAGE - The obtd. tea dissolves well in hot water, and has a good  
taste and flavour.